

# lunch

## OUR WEEKLY CHANGING MENU

additional daily specials on the board inside

Tuesday October 9<sup>th</sup> - Saturday October 13<sup>th</sup>

2 courses £18.50

3 courses £23.50

or simply choose 1 course a la carte

### STARTER

#### **White Onion & Caraway Velouté**

Crispy Shallots, Herb Oil £8.25

#### **Poached Chalk Stream Farm Trout**

Dill Aioli, Pickled Cucumber, Grain Mustard £8.75

#### **Ballotine of Guinea Fowl**

Leek, Black Trumpets, Prosciutto £9.00

#### **Seasonal Leaves & Herbs with Feta**

Fennel, Radish, Carrot & Sunflower Seed Hummus, Lemon Dressing £8.50

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### MAIN COURSE

#### **Slow Roast Pork Belly**

Roast Parsnip, Braised Red Cabbage, Bramley Cider Purée £15.00

#### **Roast Partridge**

Roast Salsify, Puy Lentils, Pan Juices £15.00

#### **Chef's Catch of the Day**

Locally Sourced Fish Simply Prepared £14.00

#### **Cannelloni of Rainbow Chard**

Butternut Squash Purée, Baron Bigod, Herb Chapleur £13.00

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### DESSERT

#### **Dark Chocolate & Hazelnut Delice**

Milk Sorbet £6.75

#### **West Sussex Raspberry Sable**

Raspberry Basil Sorbet

#### **Warm Treacle Tart**

Lemon Thyme & Passionfruit Curd Ripple Ice Cream £6.75

#### **Selection of British Cheese**

TPT Chutney, Water Crackers £8.00 (or £3.00 supplement)

the  
parsons  
table

Please inform us of any dietary requirements or allergies upon booking so we can better facilitate your needs.